**Cook's Corner**

Lemon Dressing

2 T. lemon juice
1 T. olive oil
2 T. balsamic vinegar
1/2 t. salt

Gently whisk together until blended. Dressing is now ready to serve on the fresh fennel bulb, very thinly sliced and roasted vegetables when ready to eat.

And making the delicious dressing ingredients and shake vigorously until blended. In a jar with a tight lid, put dressing ingredients and shake vigorously until blended. Then you will have the dressed fennel with a five dressings for the main course and would work well with the children’s room in the library. The children’s room is a happy and fun place to be, and it is also a great place to learn about books and reading.

For more information, please visit the children’s room at the Georgetown Public Library. Also, you can subscribe to the Library’s newsletter to receive updates on upcoming events and activities. And remember, reading is a fun and educational activity that can help improve your child’s reading skills and overall knowledge.

**Coconut Ice Cream**

Ingredients:
- 1 can coconut milk
- 1/2 cup powdered sugar
- 1/2 tsp vanilla extract

Instructions:
1. In a blender or food processor, combine all ingredients until smooth.
2. Pour mixture into an ice cream maker and follow manufacturer's instructions.
3. Once churned, transfer to a freezer-safe container and freeze for at least 2 hours or until firm.
4. Serve and enjoy your delicious coconut ice cream!

**Alligator Pie**

Ingredients:
- 1 unbaked pie shell
- 1 cup all-purpose flour
- 1 cup sugar
- 1/4 cup butter, cut into small pieces
- 1/4 cup milk
- 1/4 tsp salt
- 1 tsp vanilla extract

Instructions:
1. Preheat oven to 350°F (175°C).
2. In a large mixing bowl, combine flour, sugar, butter, milk, salt, and vanilla. Mix until the mixture forms a soft dough.
3. Press the dough into the bottom and up the sides of the pie crust.
4. Bake for 10 minutes or until the crust is golden brown.
5. In a separate bowl, combine the remaining ingredients and pour over the crust.
6. Bake for an additional 10-15 minutes or until the filling is set.
7. Let cool before slicing and serving.

Enjoy your Alligator Pie, a delicious and unique dessert that is sure to please both kids and adults alike!